



Twenty years of experience and love for our activity taught us that tomorrow will still be our first day at work, together with you.

Enjoy your meal!

RISTORANTE IL CAVALIERE

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STARTERS

<i>Maxi starters tasting</i>	<i>15</i>
<i>Selection of cold meats and cheese followed by our cuisine hot starters proposals</i>	
<i>Maxi starters tasting for 2 p.</i>	<i>25</i>
<i>Hand-cut Norcia ham and toasted bread with Umbrian e.v.o oil</i>	<i>8</i>
<i>The Savory</i>	<i>10</i>
<i>Toasted bread with Colonnata IGP lard, hand cut Norcia ham and a selection of cheese</i>	
<i>Carpaccio marinato</i>	<i>9</i>
<i>Marinated beef carpaccio on rocket leaves</i>	
<i>Italian seasoned, half seasoned and soft cheese selection</i>	<i>10</i>
<i>Scrambled eggs with Truffle</i>	<i>8</i>

**Product might be processed through IQF (individual quick freezing) method*

PASTA

Our pasta are all hand made according to the traditional recipe and rolling pin practice

Strangozzi alla folignate

7

Flour and water long pasta with spicy tomato sauce, garlic and hot peppers

Strangozzi al tartufo

12

Flour and water long pasta with black Umbrian truffle

Gnocchi al Sagrantino

10

Potato dumpling with Sagrantino DOCG wine sauce

*Panzotti con crema di grana, tartufo e pistacchi **

13

Flour, egg and water stuffed pasta filled with ricotta cheese and nuts, served with Parmesan fondue, truffle and pistachios

AND BESIDE...

Gigli al tartufo

10

Flour, egg and water short pasta with milk cream, tomatoes and truffle

Zuppa di legumi di Colfiorito

7

Colfiorito typical legumes soup

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MEATS

The Italian meats here selected are grilled to order

Beef steak (x hg) 3,50

Beef filet 16

Beef sliced steak 15

Dressing to choose among: gorgonzola cheese fondue, rosemary, aromatic herbs sauce

Beef sliced rump 10

Lamb chops 14

Pork filet in crunchy Colonnata IGP lard 10

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SALADS

<i>Fresh season salad</i>	4
<i>Rocket salad with parmesan and peanuts</i>	5
<i>Chicory fresh salad with anchovies</i>	5

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DRINKS

Beers

<i>Birra Ichnusa non filtrata 33 cl - 5,00%</i>	3
<i>Craft beer San Biagio 75 cl Gaudens -5,6%</i>	12
<i>Craft beer San Biagio 75 cl Monasta -7,00%</i>	12
<i>Craft beer 32 Via dei birrai 75cl Curmi -5,8%</i>	13
<i>Craft beer 32 Via dei birrai 75cl Audace -8,4%</i>	13
<i>Craft beer 32 Via dei birrai 75cl Oppale-5,5%</i>	13
<i>Craft beer 32 Via dei birrai 75cl Admiral -6,3%</i>	13
<i>Craft beer Le Canapaie bionda 33cl -4,9</i>	5
<i>Craft beer Le Canapaie rossa 33cl -7,2</i>	5
<i>Craft beer Le Canapaie bionda 75 cl -4,9</i>	12
<i>Craft beer Le Canapaie rossa 75 cl -7,2</i>	12

Non Alcoholic drinks

<i>Coca cola 33 cl</i>	3
<i>Fanta 33 cl</i>	3

Cafeteria and Licors

<i>Coffee</i>	1
<i>Amaro</i>	2
<i>Grappa</i>	3
<i>Water (sparkling and not sparkling) 75 cl</i>	2

<i>Cover</i>	2
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